



2021 Wightman House Pinot Noir Anderson Valley, Mendocino

Harvest Notes

2021 was the second dry winter we experienced in a row. Under these circumstances, the vines started with only about half the normal water in the soil when they began growing in April. As expected, it was an early-ripening season, with a very small crop. The saving grace was a long cool summer which produced mature flavors at moderate alcohols.

Tasting Notes

Wightman House is a heritage property proudly showcasing one of the original plantings of Pinot Noir in the Anderson Valley. These old vines ripen less than 2 tons/acres of tiny clusters bursting with flavors of red cherry, blood orange peel, vanilla, and if you lean in closely a hint of Medjool dates. The oak adds notes of cedar, freshly shaved nutmeg and a pinch of cinnamon. It's hard to tell if this Pinot comes from Old Italy, Anderson Valley, or the Middle East.

Winemaking Notes

The grapes were harvested early in the morning, then brought to the winery and hand-sorted. They were destemmed into a fermenter and allowed to cold soak for a week, punched down twice a day during that period. Once inoculated, punch downs continued until the wine was pressed a few days before fermentation completed. Once primary fermentation ended, the Pinot was transferred to barrel and stirred once a month until malolactic fermentation was complete. This delicate wine did not need fining and was bottled 10 months later.

Wightman House Vineyard Pinot Noir

Harvest Date: September 15th
Clone: Martini
Barrel Age: 10 months
30% new French oak, 70% neutral oak
Appellation: Anderson Valley, Mendocino
Bottled: July 14th 2022
Bottle Size: 750ml
Production: 82 cases
Price: \$52
Alcohol: 13.2%
Total Acidity: 6.4 g/L
pH: 3.48